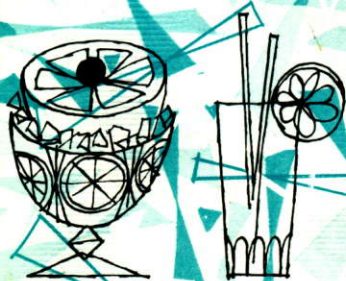


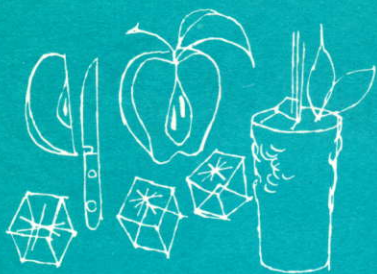
John Oster

MANUFACTURING CO., Milwaukee, Wisconsin 53217

Litho in U.S.A.

CRUSHED ICE DELIGHTS





CRUSHED ICE DELIGHTS



Simply place the Oster Icer on the OSTERIZER base, drop in ice, and process. Chipped ice drops down into the container of your choice. Needs no plastic bag.

Mother will use it for crushing ice for an appetizer or relish tray base, for fruit cups and for all Crushed Ice Delights. Dad will use it for new and exciting cocktails and mixed drinks, and the children will love chilled fruit dishes and the fancy desserts it makes possible.

Engineered to crush just enough for a single glass or as much crushed ice as required . . . as fast as ice cubes are fed.

FROM
THE
Oster ICER[®]
ATTACHMENT

ONLY THE OSTER-ICER OFFERS THESE EXCLUSIVE FEATURES:

- Automatic feed guides cubes into chipping blades.
- Spring pressure feed lever prevents ice cubes or chips from bouncing back out of feed openings.
- Patented dispenser design permits discharging ice into a single glass or container — no catch bag necessary.
- Made of special thermo plastic material — prevents freeze-up regardless of number of ice cubes being fed.
- Safe — impossible to touch blades from feeding or discharge opening at any time.



FOR MOM

VICHYSOISE

1 cup diced raw potatoes
1/4 cup sliced green onions
1 1/2 cups chicken broth
or bouillon

1 cup raw peas
1/4 cup diced celery
1 cup heavy cream
Salt and pepper to taste

Cook the potatoes, onions, peas and celery in the chicken broth until tender. Cool. Put in the OSTERIZER container. Cover and blend at Hi Speed until perfectly smooth. Add the cream and blend at Lo Speed until thoroughly mixed. Serve in a soup bowl surrounded with Oster Icer crushed ice. Serves four.

LEMON ICED TEA

Prepare concentrated lemonade according to manufacturer's instructions. Pour into refrigerator trays and freeze. Crush the frozen lemonade in Oster Icer. Fill glasses 3/4 full. Pour freshly brewed, cooled tea over the lemonade. Garnish with a stemmed cherry. Serve with straws.

OYSTER COCKTAIL

Open the oysters with an oyster knife. Cut the large muscle close to the flat upper shell. Cut the lower muscle attached to the deep half of the shell. Leave the oyster loose in the deep half.

On a shallow bowl or deep plate, spread Oster Icer crushed ice — about 1 1/2 inches deep. In the center, put a small dish of horse-radish or cocktail sauce. Arrange six opened oysters on the ice with a wedge of lemon.

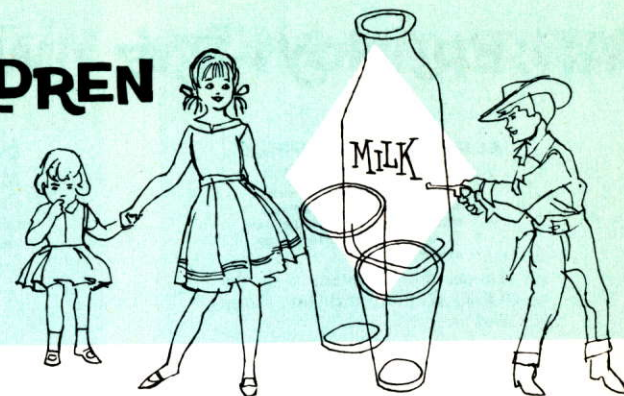
QUICK JELLIED CONSOMMÉ

Soak 1 tablespoon gelatin in 1/2 cup cold water. Dissolve it in 1 1/2 cups hot beef bouillon (may use bouillon cubes). Add 1 teaspoon Worcestershire sauce, 1 tablespoon lemon juice. Add salt to taste. Pour into a large shallow pan, chill until jellied. Cut into cubes. Put into consommé cup. Set on deep plates and surround with Oster Icer crushed ice.

CUBE COFFEE

Prepare triple strength coffee. Pour into ice cube trays and freeze. After freezing, crush cubes in Oster Icer. Fill a tall glass with the crushed coffee cubes. Add cream and sugar to taste. Drink through straw.

FOR CHILDREN



ORANGE-APRICOT SHERBET

Mound Oster Icer crushed ice in a sherbet glass. Carefully pour a blend of equal parts orange and apricot juice over ice. Serve with short straws and a spoon.

PARTY POP

Surprise the kiddies with a large punch bowl filled 2/3rds full of Oster Icer crushed ice. (Color water with vegetable coloring prior to freezing or else insert pieces of construction paper throughout the crushed ice.) Insert bottles of soft drinks with varicolored ribbons around bottle necks. For additional gaiety and color, place the filled punch bowl on pink, green or yellow Easter grass.

SHERBETSICKLES

1 package flavored gelatin
1/4 cup fruit juice
1/4 cup fresh fruit of any kind

1 quart Oster Icer
crushed ice

Empty liquid and fruit into OSTERIZER container. Add gelatin. Cover and blend about 5 seconds to dissolve gelatin. Add ice. Blend, using rubber spatula to work ice down to the blades. When contents are of a smooth snowy consistency, spoon into popsicle forms. Put in the sticks and freeze in refrigerator or freezer.

OR:

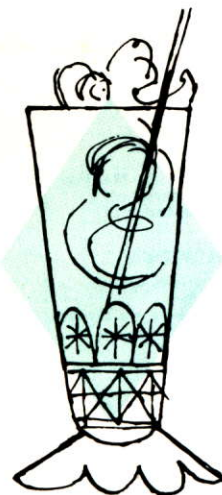
Spoon into ice cream cones and eat at once.

EGGNOG FRAPPÉ

1 egg
1 tablespoon sugar
2 tablespoons malted
milk powder
3 tablespoons dry milk

1/8 teaspoon vanilla
pinch of salt
1 1/2 cups Oster Icer
crushed ice

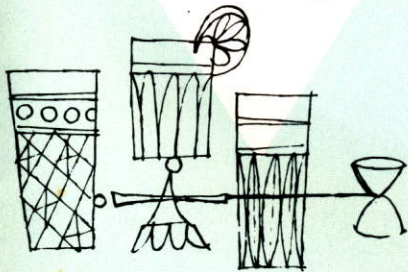
Put all ingredients into OSTERIZER container and blend until ice is partially melted. Serve in tall glass topped with a dash of nutmeg.



GIN · VODKA · BOURBON · RUM · BRANDY · RYE · WINE



FOR DAD



MEASURES

J—Jigger	1 1/2 ozs.
P—Pony	3/4 oz.
C—Cup	8 ozs.
T—Tablespoon	1/2 oz.
1/2 Lemon—1/2 oz.	1 tablespoon
BS—Bar spoon	1 teaspoon
1 dash	1/8-1/16 teaspoon
Scoop of ice	3 ozs. or 3 cubes
1/2 orange	2 ozs. or 1/4 cup
6 dashes grenadine	1 tsp. sugar

COLLINS

GIN
VODKA
BOURBON
WINE (2 jiggers)
BRANDY
RUM
RYE

General directions: Garnish a tall 10 or 12 oz. glass with 2 or 3 ice cubes, a thin slice of orange, and a cherry. Measure ingredients, in order listed, into OSTERIZER. Cover and mix 3 to 5 seconds. Strain into garnished glass. Add a splash of Sweet Soda or Seltzer water to fill balance of glass. Serve with long straws.

1 scoop Oster Icer crushed ice
1 bar spoon powdered sugar
Juice — 1 lime or 1/2 lemon
Liquor — 1 jigger Dry Gin or liquor preferred

ZOMBIE COCKTAIL

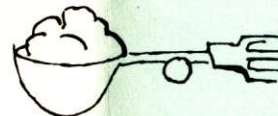
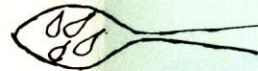
Mix at least 1/2 minute in OSTERIZER. Pour into 12 or 14 oz. chilled Zombie glass 1/2 filled with crushed ice. A dash of Benedictine on top. Decorate and frost. Serve with straws.

1/2 scoop Oster Icer crushed ice
Juice — 1/2 lime and portion of rind
1 bar spoon brown sugar
1 pony Papaya or Passionola
1/2 pony Apricot Brandy
1 pony Amber Rum
1 pony light Rum
1 pony dark Rum
1 pony 151 Rum

PINK SQUIRREL

1 jigger Crème de Noyaux
1 jigger Crème de Cacao (white)
1 jigger cream
1/2 scoop Oster Icer crushed ice

Mix all ingredients in OSTERIZER for 1 minute. Strain into glass.



ALEXANDER 4 drinks

3 ozs. Gin (or Brandy)
3 ozs. whipping cream
3 ozs. Crème de Cacao
3 ozs. Crème de Menthe
1 C. or more Oster Icer crushed ice

Blend a few seconds in the OSTERIZER and then strain out ice.

JUNGLE-ADE

Mix to snowy or sherbet consistency in OSTERIZER container. Pour into sauce champagne glass (5 to 6 ozs.), Serve with short straws.

4 ozs. Oster Icer crushed ice
1 bar spoon sugar
Juice — 1/2 lime or 1/4 lemon
1/2 small banana
1 jigger light Rum

Variation: Substitute 1 jigger Gin for (GIN TROPICO.)

STRAWBERRY CREAM FROST

Measure ingredients into OSTERIZER container. Cover and blend only until the contents is of a snowy frappé consistency. Serve in chilled hi-ball or parfait glasses.

1/2 scoop Oster Icer crushed ice
6 to 8 strawberries
2 scoops strawberry or vanilla ice cream
3 ozs. sherry
Split stemmed strawberry and place over edge of glass.

VELVET HAMMER

2 jiggers Crème de Cacao
1 jigger Vodka
1 scoop vanilla ice cream
1/4 scoop Oster Icer crushed ice

Blend in the OSTERIZER. Strain into glass.

Variation: Substitute 2 ozs. cream for ice cream.

DAIQUIRI

Mix to snowy or sherbet consistency in OSTERIZER container. Pour into sauce champagne glass (5 to 6 ozs.). Serve with short straws.

4 to 6 ozs. Oster Icer crushed ice
1 jigger Pineapple Juice
Juice — 1/2 lemon
1 bar spoon powdered sugar
1 egg white
1 jigger light Rum
Serve with slender pineapple stick

SHAMROCK CREAM FROST

Measure ingredients into OSTERIZER container. Use "solid frozen" ice cream and sherbets. Cover and blend only until content is of snowy frappé consistency. Serve in chilled hi-ball or parfait glasses (8 to 10 ozs.)

1/2 scoop Oster Icer crushed ice
2 scoops Lime or Lemon Sherbet
Juice — 1/2 lime
2 ozs. Crème de Menthe
Serve with sprig of sugar-frosted mint

GRASSHOPPER

1 jigger green Crème de Menthe
1 jigger Crème de Cacao (white)
1 jigger cream
1/2 scoop Oster Icer crushed ice

Mix all ingredients in OSTERIZER for 1 minute. Strain into glass.

CHERRY FLIP

1 egg
4 ozs. Danish Cherry Wine
2 ozs. Vodka
1 tablespoon lemon juice
2 teaspoons sugar
1/2 cup Oster Icer crushed ice

Blend in the OSTERIZER. Pour into two well-chilled glasses.